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(54) Title: CANOLA PROTEIN ISOLATE FUNCTIONALITY III

(57) Abstract: A canola protein isolate having a protein of at least about 90 wt% (Nx 6.25) is employed as an at least partial replacement for at least one component providing functionality in a food composition. The canola protein isolate is a dried concentrated supernatant from the settling of a solid phase of a dispersion of canola protein micelles.